



FISH AND WILDLIFE SERVICE

For Immediate Release

# DEPARTMENT OF THE INTERIOR

## INFORMATION SERVICE

### NEW LEAFLET OF RABBIT RECIPES NOW AVAILABLE

The easy-to-raise domestic rabbit, which produces unrationed meat in 90 days, is rapidly solving the meat problem in many American homes today, advises the Fish and Wildlife Service, United States Department of the Interior.

In order that the resourceful housewife who must solve the problems of shortage by serving replacement meats may learn the value of rabbit meat and how to prepare it in a variety of appetizing ways, the Service has issued a new leaflet called "Recipes for Cooking Domestic Rabbit Meat", a collection of tested recipes.

"Domestic rabbit meat, well prepared and attractively served, is relished by adult and child alike," reads the 17-page leaflet which contains some 40 recipes which range from fried, broiled, stewed, fricasseed, curried and smothered rabbit to such as "Rabbit a la Marengo", "Rabbit Chop Suey", "Spanish Rabbit", "Vagabond Stew", "Fried Rabbit Livers", "Hassenpfeffer", "Hasenkucha", and "Wartime Rabbit Casserole". Here's the recipe of the latter:

#### Wartime Rabbit Casserole

Have the rabbit cleaned and cut into serving pieces. Salt and pepper to season, dredge with flour. Heat two tablespoons each of butter (or margarine) and cooking oil in a heavy skillet over a medium gas flame; brown rabbit on both sides in hot fat. Then transfer rabbit to a casserole; add one-half cup tomato pulp and one-half cup diced celery. Cover, place in oven preheated to 325 degrees F. and bake one hour, or until tender.

Wildlife Leaflet 240, "Recipes for Cooking Domestic Rabbit Meat", is available to the public without charge. Requests should be addressed to the Fish and Wildlife Service, United States Department of the Interior, Merchandise Mart, Chicago 54, Ill.